



GUACAMOLE V G

CRAFT-YOUR-OWN GUACAMOLESingle 9.6 | Trio 21.9
Start with our Traditional Guacamole. Served with our housemade blend of plantain, malanga and tortilla chips.
 Add fresh vegetables, +3.9

Classic Add-Ins: \$.50
 Pico de Gallo | Roasted Red Peppers | Black Beans | Mango
 Pickled Jalapeños | Pickled Red Onion | Roasted Garlic
 Candied Pumpkin Seeds | Crispy Capers

Premium Add-Ins: \$1
 Queso Fresco | Goat Cheese | Bacon | Chipotle Honey | Blue Cheese
 Pineapple Salsa | Roasted Poblanos & Caramelized Onions

SALSA V G

HOUSE-MADE SALSASSingle 5.3 | Trio 12.9
Served with our housemade blend of plantain, malanga & tortilla chips
 Grilled Pineapple | Salsa Fresca | Roasted Tomato | Creamy Avocado



DINNER MENU

We take dietary restrictions seriously.
 Please notify your server of any food related allergies.

LAND

FEIJOADA STEW | 21.9
 Pork, chorizo, black beans, sofrito vegetables, kale, white rice, Cuban bread GA A

BRAISED BEEF ROPA VIEJA | 24.6
 Plantains, pickled onion, frijoles, scallions, aji pepper aioli G

🍷 RUM-GLAZED CUBAN PORK | 21.9
 Black beans, coconut mango rice, pico de gallo G

CHIMICHURRI STEAK CHURRASCO* | 31.6
 Grilled hanger steak, lemon pepper mashed potatoes, sofrito vegetables, queso fresco GA

PORTOBELLO MUSHROOM GRILL | 19.6
 Marinated portobello, ancient grains, sautéed garlic kale, chimichurri, crispy hearts of palm V GA

CARIBBEAN GRILLED CHICKEN | 20.9
 Pineapple salsa, cilantro rice, black beans G

🍷 ARGENTINIAN MIXED GRILL* | 32.9
 Beef tenderloin, grilled mojo-marinated chicken, chorizo sausage, grilled vegetables, chimichurri, rice pilaf, grilled tortillas GA

SEA

CRISPY WHOLE RED SNAPPER | 29.9
 Wild-caught, pickled red onions, Salvadorian slaw, corn tortillas, garlic pasilla aioli, garlic chili oil

GRILLED ATLANTIC SALMON* | 25.9
 Hominy hummus, ancient grains, Brussels sprouts, pickled onions, pickled peppers GA

🍷 ADOBO SHRIMP & GRITS | 22.9
 Wild Gulf shrimp, chorizo sausage, adobo cream sauce, sofrito vegetables, Cuban bread

BRAZILIAN SEAFOOD STEW | 23.9
 Sautéed shrimp, blackened salmon, rice pilaf, sofrito vegetables, sweet potatoes, coconut & harissa broth, Cuban bread GA A

ADD A SOUP OR SALAD FOR ONLY \$5.9
 Creamy Corn Bisque, Chicken Tortilla Soup, Gazpacho, Ensalada Mixta or The Paladar César

STARTERS

- 🍷 ROPA VIEJA | 14.9
 Braised beef, sweet plantains, pickled onions, aji pepper sauce, scallions G
- MOJO PORK TOSTONES | 12.9
 Salvadorian slaw, pickled onions, aji verde, pique hot sauce, cilantro G
- CRISPY BRUSSELS SPROUTS & SERRANO HAM | 11.9
 Pickled onions, spiced almonds, ginger, garlic confit G
- SHRIMP CEVICHE* | 12.9
 Hearts of palm, jicama, pickled red onions, pickled jalapeños, lemon G
- CHILE PINEAPPLE CALAMARI | 15.3
 Jicama, pickled jalapeños, cilantro, pineapple salsa
- 🍷 BRAZILIAN CHEESY BREAD | 9.9
 Chipotle honey V G
- MUSHROOM EMPANADAS | 11.9
 Queso fresco, pico de gallo, garlic pasilla aioli, Salvadorian slaw V
- BRAISED BEEF EMPANADAS | 13.9
 Chihuahua cheese, aji amarillo, pico de gallo, Salvadorian slaw
- QUESO FUNDIDO | 11.6
 Pico de gallo, roasted poblanos & caramelized onions, served with our housemade chip blend V G Add Chorizo, +2
- 🍷 TUNA POKE TINY TACOS | 14.9
 Cucumber salad, pickled jalapeño aioli, cilantro, sesame seeds, soy-marinated jalapeños
- GRILLED SHISHITO PEPPERS | 9.9
 fresh lime, salt V G

SOUPS AND SALADS

Add: Chicken 5.9 | Shrimp 7.9 | Salmon* 8.6 | Steak* 8.9

- CREAMY CORN BISQUE | 7.9
 Chopped grilled shrimp, Chihuahua cheese, lime crema drizzle G
- CHICKEN TORTILLA SOUP | 7.9
 Hominy, scallions, poblano peppers, lime crema, crushed tortillas G
- 🍷 GAZPACHO | 7.3
 Cucumbers & jicama, croutons, served chilled V GA
- THE PALADAR CÉZAR | 8.9
 Romaine, queso fresco, tomatoes, crispy capers, croutons, sugarcane cézar dressing GA
- ENSALADA MIXTA | 8.3
 Mixed greens, candied pumpkin seeds, cucumber, tomatoes, pickled red onions, queso fresco, sherry vinaigrette V G
- 🍷 CARIBBEAN MANGO CHICKEN | 17.9
 Mixed greens, bacon, avocado, mango, black beans, roasted red peppers, Key lime mustard vinaigrette G
- SHRIMP ELOTE SALAD | 18.9
 Romaine, kale, roasted corn & red peppers, black beans, queso fresco, cilantro, creamy lemon dressing G
- ADOBO STEAK & BLUE CHEESE* | 19.9
 Mixed greens, grape tomatoes, cucumbers, pickled onions, Brussels sprouts, crispy onions, blue cheese vinaigrette GA

HOUSE BEVERAGES

- 🍷 HOUSE AGUA FRESCA (Pom-Ginger -or- Charred Pineapple) | 5.6
- HOUSE LEMONADE (Plain, Pom-Ginger -or- Charred Pineapple) | 5.6
- S. PELLEGRINO (SPARKLING) / ACQUA PANNA (STILL) 4.9

We are dedicated to finding the highest quality ingredients with a focus on responsible sourcing. We support farms that practice humane animal treatment and avoid using antibiotics and added hormones whenever possible.



*This item may contain raw or undercooked ingredients. Consuming raw or undercooked meat or seafood may increase your risk of foodborne illness. Please notify your server of any food allergies.

ENERGIZING GRAIN BOWLS

Seasoned kale available to substitute for ancient grains upon request.

- SWEET POTATO & BRUSSELS SPROUTS | 16.6
 Ancient grain blend, roasted Brussels sprouts, radish, queso fresco, pickled red onions, candied pumpkin seeds, cilantro tahini sauce V GA
 Add: Chicken 5.9 | Shrimp 7.9 | Salmon* 8.6 | Steak* 8.9
- 🍷 TUNA POKE | 19.9
 Wild-caught ahi tuna, ancient grain blend, cucumber, soy-marinated jalapeños, radish, pickled red onions, jalapeño aioli
- PASILLA GRILLED CHICKEN | 17.9
 Antibiotic and hormone-free chicken, ancient grain blend, pico de gallo, avocado, black beans, cilantro tahini sauce GA

Ancient grains are wholesome, nutrient-packed grains that have been largely unchanged over the last several hundred years. In our blend, we use farro, freekeh, red wheat, red rice, and rye berries.

PALADAR TACOS

Two -or- three tacos. Served on corn/flour blend tortillas with vinaigrette slaw. Served with rice & beans.
 Gluten-Friendly: Corn Tortilla | Low-Carb: Bibb Lettuce

- PORK CARNITAS | Two 14.6 Three 17.6
 Adobo rub, pickled jalapeños, cilantro, pickled red onions, hot sauce GA
- 🍷 BLACKENED SALMON | Two 15.6 Three 18.6
 Pineapple salsa, cilantro aioli GA
- RIO-STYLE CHICKEN | Two 14.6 Three 17.6
 Caramelized onions, poblano peppers, peanut-plantain crumble, cilantro aioli GA
- SEASONED GRILLED SHRIMP | Two 15.6 Three 18.6
 Pineapple salsa, pickled jalapeños, cilantro, garlic pasilla aioli GA
- 🍷 BRAISED BEEF | Two 15.9 Three 18.9
 Queso fresco, pickled jalapeños, cilantro, aji pepper aioli GA
- CRISPY BRUSSELS SPROUTS | Two 14.6 Three 17.6
 Sweet potato, goat cheese, candied pumpkin seeds, pickled red onions, garlic pasilla aioli V GA

SANDWICHES AND BURGERS

The Paladar Burger & Bacon Blue Cheese Burger are made with our brisket, short rib & chuck blend
 All sandwiches served with adobo fries.

- 🍷 EL CUBANO | 15.9
 Mojo pork, ham, house pickles, Swiss cheese, spicy brown mustard, pressed Cuban bread
- GRILLED PINEAPPLE CHICKEN | 16.3
 Swiss cheese, bacon, pineapple salsa, lettuce, cilantro adobo aioli, brioche bun
- 🍷 BACON BLUE CHEESE BURGER* | 17.9
 Garlic pasilla aioli, bibb lettuce, brioche bun
- LAMB BURGER* | 18.9
 Pasture-raised lamb, bibb lettuce, pico de gallo, queso fresco, pickled red onion, tomatillo salsa, cilantro tahini sauce, brioche bun
- THE PALADAR BURGER* | 16.9
 All-natural ground beef, Swiss cheese, avocado, crispy onions, lettuce, brioche bun

SIDES V G

- SWEET PLANTAINS Lime crema 6.9
- BLACK BEANS Pico, lime crema 5.3
- YUCA FRIES Aji pepper aioli 6.9
- ADOBO FRIES 6.9
- COCONUT MANGO RICE 5.3
- GARLIC KALE 6.9
- CRISPY BRUSSELS SPROUTS 6.9
- LEMON PEPPER MASHED POTATOES 6.9
- SWEET POTATO & PLANTAIN HASH 6.9
 w/ aji verde sauce

- V vegetarian 🍷 spicy 🍷 favorite GA gluten-friendly available
- G gluten-friendly ^(a) ^(a) many of our items are cooked in a fryer that contains gluten

COMPLIMENTARY RUM TASTINGS

Every Thursday Evening
 5:00 - 6:30pm

Each month we have a feature Rum Partner with

- Cocktail Specials
- Rum Features
- Rum Flight Specials



SCAN FOR MENU